

Abstract of the Disclosure

The disclosure teaches a method of preparing a poultry drumstick, particularly chicken drumsticks, for cooking, and the food product produced therefrom. Chicken drumsticks, featuring a centrally disposed elongated bone between a thigh end and a foot end, including a quantity of meat surrounding the bone. The method comprises the steps of making an annular cut about the bone, followed by making a pair of opposing vertical cuts along the bone, from the annular cut, and through the meat to define two essentially equal sections. Thereafter, the two sections are peeled downwardly away from the bone and brought together to form a ball of meat. Before cooking, any skin may be removed such as by twisting and separating the skin therefrom.